

DINNERLY



Fan Fave: Smoky Chicken Paella

with Capsicum and Peas



35 minutes



2 Servings

Much-loved paella is deceptively easy. Just sear the chicken, add rice, smoky paprika and flavoursome stock, then let it simmer to create this fiesta in a pan.

WHAT WE SEND

- 1 red capsicum
- free-range chicken thigh fillets
- 150g jasmine rice
- 2 chicken-style stock cubes
- 5g smoked paprika
- 150g peas

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 250ml (1 cup) boiling water
- 1½ tbs olive oil
- 1 tbs tomato paste
- 2 tbs mayonnaise (optional) ³

TOOLS

- large frypan with lid
- small saucepan

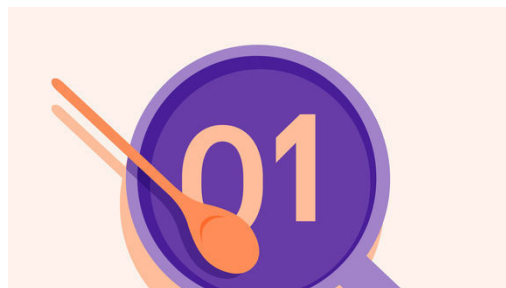
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Egg (3). May contain traces of other allergens.

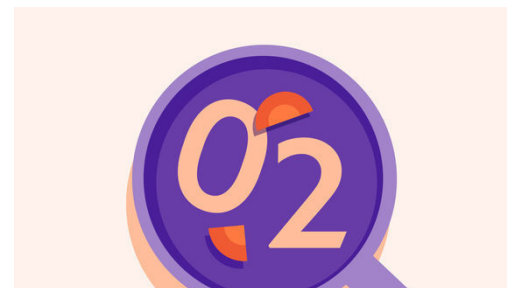
NUTRITION PER SERVING

Energy 735kcal, Fat 39.0g, Carbs 76.7g, Proteins 39.0g



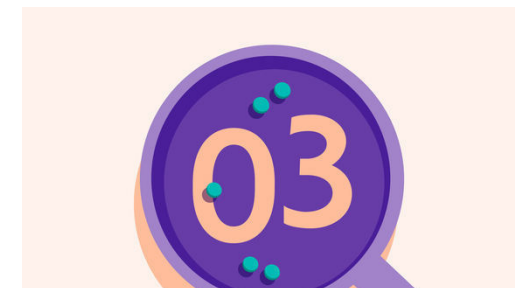
1. Prep ingredients

Thickly slice the **capsicum**. Crush or finely chop **2 garlic cloves**. Cut the **chicken thighs** into thirds. Rinse the **rice** until the water runs clear. Crumble **1 stock cube*** into a heatproof jug, add **250ml (1 cup) boiling water** and stir to dissolve.



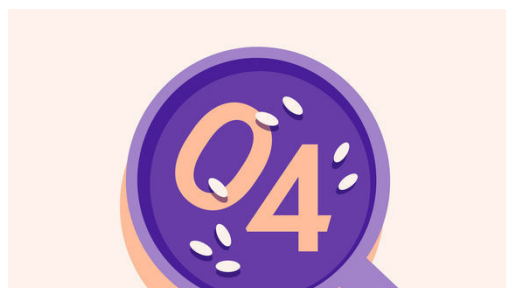
2. Brown chicken

Heat **1½ tbs olive oil** in a large frypan over high heat. Cook the **chicken** and **capsicum**, stirring occasionally, for 4 mins or until the chicken is browned.



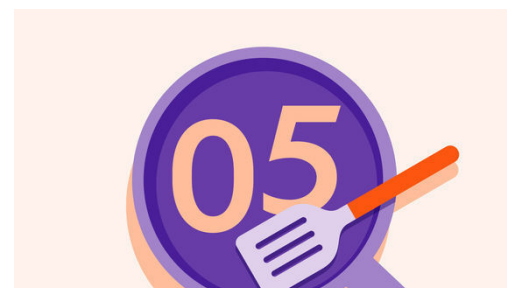
3. Cook paella

Add the **garlic**, **rice** and **1 tsp smoked paprika*** to the pan and cook, stirring, for 1 min or until fragrant and the rice is well coated. Add the **stock** and **1 tbs tomato paste** and stir to combine. Bring to the boil, then reduce the heat to low and cook, covered, for 25 mins or until the rice is tender.



4. Boil peas

Meanwhile, bring a small saucepan of water to the boil. Cook the **peas** for 2 mins or until tender. Drain. Stir the peas through the paella. Taste, then season with **salt and pepper**.



5. Serve up

Divide the **paella** among bowls, top with **mayonnaise**, if desired, and enjoy!



6. Make it yours

If you have some on hand, scatter the paella with a big handful of coriander or parsley leaves for a burst of freshness.